

SEVEN REASONS

Food Menu

SNACKS

Garbanzo & Black Bean Pizzelle

Guava jelly, aji amarillo, feta cheese cilantro butter

Cassava Bread with Jungle Spice

Catara & plantain spicy puree, butter, garlic butter

Sweet & Sour Duck Tong Chicharron

Spicy merken sauce, sour cream, sea beans, onion ash

Cheese Arepitas

Mini venezuelan arepas with raw sugar cane syrup

SMALL PLATES

Cauliflower Tartare

Squash mayo, black garlic dressing, fried quinoa, chives, sour cream

Hamachi Tiradito

Pineapple & ginger puree, avocado jalapeño sauce, microgreens

Lobster Ceviche

Coconut leche de tigre, purple sweet potato, quinoa, red onion, lemon grass

Jelly Tomato Salad

Cilantro mint pesto, smoked carrot puree, crispy cauliflower, potato fries

Seven Reasons Croquete

Crispy octopus salad, morcilla croquette, plantain foam

MEDIUM PLATES

Raviolis de Chucho (Skate Fish Raviolis)

Oaxaca cheese sauce, squid ink foam, guajillo oil, cilantro powder

Cauliflower Tempura

Mango chutney, purple cabbage, pepita cassava crumble, rosemary gel

Calamaris & Yuca Sticks

Tomato powder, scallops paper, lemon parsley gel

Potato Fondant

Potato foam, white bacon sofrito, sous vide egg

Octopus & Lentils

Black lentils salad, aji amarillo sauce, avocado, roasted pepper and banana

Duck Magret with Salsa Verde

Torched salsa verde, sour cream, raw cauliflower rice

LARGE PLATES

Whole Fried Fish (2P +)

Seafood rice, creole sauce, cilantro mojo, malanga chips

Whole Wagyu Coulotte (3-4P +)

Roasted marble potato, tomato cumin sauce, heart of palm, cucumber pickles

Chorizo & Lobster Rice (3-4P +)

Tonka beurre blanc, jalapeño syrup, beef cheeks, fresh black truffle

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Cocktail Menu

A Sip Above All

Santa Teresa 1796, The Funk Jamaican Rum,
Coffee Infused Martini Bitter, Tempus Fugit
Creme De Cacao, Madeira
Riveting, Bittersweet, Digestive

Paraiso Boliviano

Fords Gin, Rujero Singani, Oloroso Sherry,
Citrus Olio Sacrum, Orange Bitters
Bold, Complex, Aromatic

Pretty Hot & Tempting

Grey Goose, Lapsang Tea Shochu, Ancho
Verde, Papaya, Lemon, Habanero
Alluring, Spicy, Smokey, Savory

Noche Morada

Illegal Mezcal Joven, Cilantro infused Pisco,
Fresh Pineapple, Chicha Morada, Lemon
Exotic, Revitalizing, Refreshing

Move over Mule

Reyka Vodka, Italicus, Tamarind, Q Ginger
Beer
Floral, Tangy, Gingery

Primavera

Altos Plata, Lavender Sake, Pink Guava,
Lemon, Egg White
Velvet, Tart, Floral

Quantum of Solace

Elyx Vodka, Riegers Gin, Rhubarb,
Raspberry Fino Sherry
*James Bond, Vibrant, Spirit Forward,
Aromatic*

Tranquilo Y Tropical

Leblon Cachaça, Don Q Coco, Nigori Sake,
Fresh Pineapple, Lime, Matcha Green Tea
Invigorating, Fruit, Tropical

The Star Of Venezuela

Santa Teresa 1796, Star Fruit, Lime, Allspice
Refreshing, Crisp, Enchanting

Seven Reasons Old Fashioned

Monkey Shoulder Scotch, Santa Teresa 1796,
Amaro, Fig
Bold, Smokey, Entrancing

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Desserts Menu

Almond Marquis

Almond cookies, hazelnut foam, pineapple sorbet, yogurt ganache

Coconut Delirious

Coconut custard, coconut ice cream, lemon jelly, chocolate sphere, white chocolate truffle

Four seasonal ice creams & Sorbets

Spicy milk chocolate, coconut, tangerine, pistacho

Guava Cheese Cake

Pink guava jelly, goat cheese foam, pink guava marmalade, almond streusel

Crispy Banana Bombolini

Banana & dulce de leche mousse, spicy milk chocolate ice cream, banana ashes

Sweet Sandwich

Hazelnut and avocado ganache, vanilla pizzelles, tangerine sorbet